

William & Mary Dining



Environmental Stewardship

W&M Dining demonstrates environmental stewardship with a dining program that promotes the preservation of the earth's resources. We are committed to reducing the environmental footprint and a plan for bringing sustainability to life to preserve resources.

Please see the following list for details regarding our efforts:

- Recycle cardboard, aluminum, glass and plastic
- Participated in 2008 Recyclemania
- Recycle 100% of frying oil into biodiesel fuel
- Fair Trade coffee is used across campus
 - Java City EcoGrounds
 - Starbucks Fair Trade
- Use biodegradable to-go containers, cups, plates, and utensils
- Partner with the Student Environmental Action Coalition (SEAC) for the re-usable refill mug program for fountain beverages across campus
- Partner with SEAC in a compost program
- 95% of dairy products are purchased in-state
- 85% of bakery items not produced on campus are from a local bakery
- 18-20% of produce is grown within 200 miles of Richmond, VA
- Replacing incandescent light bulbs with low energy fluorescent bulbs where applicable
- Offer organic product lines from manufacturers including Amy's, Anne Chuns, Bear Naked, Barbara's, Santa Cruz and Back to Nature
- The Students' X-change offers the Seventh Generation product line which uses renewable, non-toxic, phosphate free and biodegradable ingredients as much as possible, and are never tested on animals.
- The Commons Fresh Food Co. went trayless in Fall 2008
- William and Mary received a "B" in the Food & Recycling category on the College Sustainability Report Card.